



Syrah 2019



Glen Carlou is situated in the Simonsberg-Paarl region of South Africa's Western Cape.

The vineyard blocks encompass a variety of slopes and aspects - each is nurtured according to its own unique potential, respecting the natural cycles of the vines.

Our 145 hectare property transferred back to local ownership when in 2016, Glen Carlou was purchased by a South African family consortium.

Significant investments have been made for the vineyard replanting programme, one of several initiatives implemented since the change in ownership. Robust drought resistant rootstocks and new clones are being planted to increase the hectares under vine.

The rich tapestries of passionate people interwoven with insightful custodians have shaped and continue to develop Glen Carlou. A splendid storyline supports our desirable international reputation of being a trusted, highly awarded and respected wine brand.

Wine of Origin | Simonsberg-Paarl

In the Vineyard

Unusually small intensely flavoured berries were harvested from 2 vineyards located on the northern part of the estate. A meticulous 'green harvest' was undertaken shortly after *veraison* to ensure even ripening and concentration of flavours. These vineyards are brushed by the daily south-easterly breeze, lending an individualistic aspect of remarkable concentration from the unique terroir.

In the Cellar

50% of the total crop fermented naturally in small 4 ton open-top tanks, the balance of the fermentation was initiated with a commercial yeast profiled to enhance Syrah's primary fruit. Manual punch downs at regular intervals were done to maximize extraction. The wine was left on its skins for 20 days after fermentation, and barrel aged for 16 months in 50% new American Oak, the balance in 2nd and 3rd fill French barriques.

In the Glass

"A supple combination of black cherry and mulberry aromatics with a scent of cinnamon on an appealing nose. The velvety palate has prominent notes of blackberries, featuring spicy undertones and an integrated presence of oak. The fruit is supported by a light tannin structure, in delightful balance with the natural acidity. Preservation of good acidity lends to outstanding freshness with a well-integrated, ripe and finely grained tannin structure". (Johnnie Calitz – winemaker)

Wine Analysis | Alc. 14.5% R.S. 4.7g/l T.A. 5.7g/l pH 3.50